

Polskie Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **29**
- SRM **4**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (41%) | 80 % | 4 |
| Grain | Viking Pale Ale malt | 3.6 kg (59%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 50 min | 8.8 % |
| Boil | Lublin (Lubelski) | 20 g | 5 min | 4 % |
| Boil | Puławski | 20 g | 5 min | 6.1 % |
| Boil | Oktawia | 20 g | 5 min | 7.8 % |